

Potato and Egg Salad

Makes: 8 Servings

Fresh red potatoes and hard boiled eggs are the main ingredients in this recipe. This simple potato salad recipe goes well with sandwiches or lean grilled meats and poultry.

Ingredients

8 red potatoes (cleaned and cut into bite-sized cubes)

5 eggs (hard cooked, cooled and chopped)

1/2 cup onion (chopped, red or white)

1/2 cup celery (chopped)

3/4 cup mayonnaise (dressing)

4 teaspoons mustard, spicy or yellow (dressing)

black pepper to taste (dressing)

Directions

1. Place cubed potatoes in a large saucepan; cover with water.
2. Bring to a boil; cover and cook until tender but still firm, about 8 to 10 minutes.
3. Drain and bring potatoes to room temperature (can place in the refrigerator for about 10 minutes).
4. Combine potatoes, egg, onion, and celery in a large bowl.
5. Stir in mayonnaise, mustard, and black pepper a little at a time until you have the taste that you like.

Source: Recipe adapted from Southernfood.about.com.